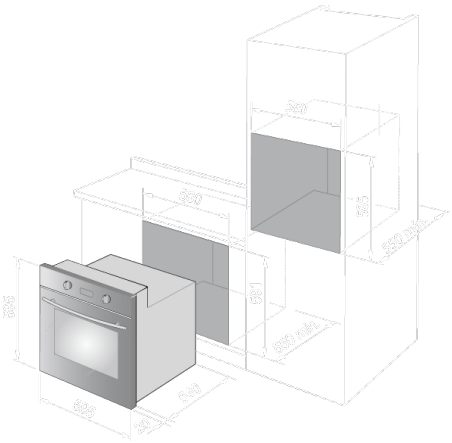
Made in Italy

Professional Line

PMX 8 P

60 cm built in oven
Stainless steel design
Electric multifunction oven Class A (8 functions):
interior light, defrost, bake, fan oven, fan bake, grill, fan grill,
keep warming
Electronic programmer (start/end of cooking)
Cooling fan motor
Easy removable door
Removable inner door glass
Easy clean enamel
Single fulcrum door hinges
Temperature controlled by thermostat
Safety thermostat
Accessories: 2 shelvesf, 1 tray, fat filter, 2 telescopic sliding shelves
Dimensions: H. 595 mm x W. 595 mm



FEATURES

CLASSE A

Energy rating
De'Longhi cookers have been designed with special care for low Energy consumption. Innovative technologies and insulations allowed Energy consumption performances among the lowest available in the market.

FAN CCOKING MODE
This special function allows the food to be cooked at lower temperatures with great saving of Energy, maintaining all food properties. Moreover, the heat spreads instantaneously and uniformly within the cavity, so that different dishes can be cooked simultaneously at different levels.

FORNO PRINCIPALE

OVEN LIGHT
The light within the cavity allows to see and check food cooking

TRADITIONAL COOKING
The heat coming from the top and bottom heating elements makes this function ideal for cooking pizzas, cakes, roast of any type and greasy meats like duck and goose.

GRILL
Ideal for browning and grilling food that needs high temperatures on surfaces like veal and beef steaks, filet, hamburger and all vegetables.

DEFROSTING
Using the fan function only spreads air uniformly and evenly throughtout the cavity to defrost

	quickly frozen food.
	FAN COOKING MODE Combining fan and circular heating element allows to cook different foods on different levels without mixing odours and tastes. This function is particularly suitable for foods needing to be well cooked inside and softly outside.
	FAN GRILL Using the fan cooking function together with the grill makes gratining and grilling faster, with a better heat distribution, leaving the surface of foods unburnt.
	MAINTAINING THE TEMPERATURE Using the fan with the circular heating element together with the top element keeps the heat in the upper volume of the cavity as to keep already cooked food warm without compromising the result.
	CONVENTION COOKING WITH FAN Using the fan with top and bottom heating elements spreads heat uniformly inside the oven and is particularly suitable for foods demanding the same level of coking both inside and outside, like rollroasts, legroasts and fishes, also set on different levels.